

Potato Pancakes

Every year our family celebrates Passover just before Easter. It is a time of understanding the deliverance of the Jews from slavery in Egypt as well as the symbolism which points to Jesus, our Messiah. During the course of the Passover, there is a meal which has a specific menu, and one of the dishes is potato pancakes. This year, Nana and her daughter-in-love, Alisa, shared in that responsibility. It is a delicious recipe at any time of the year. When we cook for everyone, we use 5 pounds of potatoes, but to make it usable for most families, we reduced our recipe.

Ingredients

1½ pounds raw potatoes (2 cups mashed)
salted water to cook potatoes
1 tablespoon butter
¼ cup flour
1 egg
1 teaspoon granulated garlic
½ teaspoon black pepper
½ teaspoon salt
½ cup cheddar cheese
¼ cup Parmesan cheese
¼ cup chopped green onions
¼ cup frozen corn



Instructions

- ❖ Peel and dice potatoes then simmer in salted water until tender.
- ❖ Drain water completely. Beat potatoes with mixer or potato masher until smooth. Should make about 2 cups mashed potatoes.
- ❖ Add and incorporate the remainder of ingredients tasting to make adjustments for personal preference.
- ❖ Using a cast iron skillet, heat about ¼-inch of oil over medium heat. Using an ice cream scoop, scoop potatoes out of mixing bowl into hot grease then flatten into ½-inch thick pancakes with the back of your greased spatula.
- ❖ Flip when the bottom is browned.
- ❖ Fry potato pancakes until crispy and brown on each side. It will take about 3-4 minutes per batch.

Serve with a dollop of sour cream or our accidental apple sauce.

If you have **leftover mashed potatoes**, just add flour, egg, and any other ingredients that look yummy and fry as described.


Nana's Kitchen
Made With Love and Purpose